

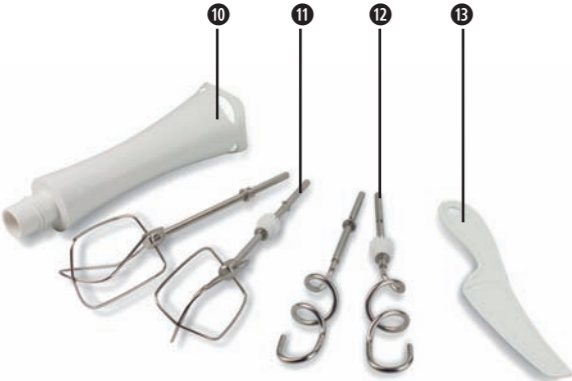
■ HAND MIXER SET



GB
IE
CY

HAND MIXER SET

Operating instructions



INDEX

PAGE

Intended use	2
Technical Data	2
Important safety instructions	2
Items supplied	3
Description of Components	3
Unpacking	3
Placement	3
Speed levels	3
Operation	4
Kneading and Whisking	4
Blending.....	4
Cleaning	5
Disposal	5
Warranty and Service	6
Importer	6


Read these operating instructions carefully before using this appliance for the first time and preserve this booklet for later reference. Pass this manual on to whoever might acquire the appliance at a future date.

HAND MIXER SET KH 1132

Intended use

This Handmixer set is suitable for kneading dough, mixing liquids (e.g. fruit juices), whipping cream and pureeing fruit. It is only suitable for foodstuffs. All other usages or modifications are regarded as contrary to the operating instructions and bear a great risk of accidents. The manufacturer declines to accept responsibility for damage(s) arising out of usage that is contrary to the instructions specified below. Not for commercial use.

Technical Data

Power rating: 230-240V~ 50Hz
Nominal power: 300W
Protection class: II / 
Continuous operation: mixer: 5 Min.
blender: 1 Min.

CO Time

The C.O. Time (Continuous Operation) details how long an appliance may be used without the motor overheating and being damaged. After the appliance has run for for this period it must be switched off until the motor has cooled itself down.

Important safety instructions

Warning:

- This appliance is not intended for use by individuals (including children) with restricted physical, physiological or intellectual abilities or deficiencies in experience and/or knowledge unless they are supervised by a person responsible for their safety or receive from this person instruction in how the appliance is to be used.

- Children should be supervised to ensure that they do not play with the appliance.
- Do not use the hand mixer outdoors. The appliance is intended exclusively for domestic use indoors.
- To prevent the appliance from switching itself on inadvertently, unplug the power cable after use and before cleaning it.
- ALWAYS switch the appliance off before changing accessories.
- Check the appliance and all parts for visible damage. The safety concept can work only if the appliance is in a faultless condition.
- Under NO circumstances should you use the appliance if parts are damaged or missing. If you do, there will be an increased risk of accidents.
- Arrange for all repairs to be carried out only by specialists. If need be, approach our Service Partner responsible for your country.



Do not submerge the blender in water. If necessary, clean the lower part with the blade under running water. The appliance could become irreparably damaged.

- Arrange for defective power plugs and/or cables to be replaced at once by qualified technicians or our Customer Service Department.

Danger of Injuries:

- During use, do not come into contact with the whisk, the kneading hooks or the knife on the blender. The blade of the blender is sharp. Therefore, ALWAYS handle the blender with care. Do not allow long hair, scarves and such like to hang over the mixing attachments.
- NEVER attempt to assemble ancillaries with differing functions at the same time.

Risk of electrical shocks.

- The power cable must never come into close contact with hot parts of the appliance or other sources of heat. Do not allow the power cable to lie on sharp rims or edges.
- Do not fold or crush the power cable.

Items supplied

- 1 Hand mixer
 - 1 Mixing stand
 - 1 Mixing bowl
 - 2 Kneading hooks
 - 2 Whisks
 - 1 Blender
 - 1 Spatula
- Instructions for use

Description of Components

- ❶ Speed switch
- ❷ Fixture for the blender, with safety cover
- ❸ Power cable with power plug
- ❹ Unlocking button for the handmixer
- ❺ Unlocking button
- ❻ Mixing stand
- ❼ Mixing bowl
- ❽ Turbo button
- ❾ Tool-release button
- ❿ Blender
- ⓫ Whisk made of stainless steel
- ⓬ Kneading hooks made of stainless steel
- ⓭ Spatula

Unpacking

- Take all components out the packaging.
- Remove all packaging materials and transport restraints.
- Check that all of the items listed are present and that they do not show signs of damage.

Placement

- Place the mixer stand ❻ onto a level surface. Three suction discs have been fixed to the base of the mixer stand ❻ to prevent it sliding during operation.
- Ensure that the wall power socket is easily accessible in the event of a risk situation.

Speed levels

- 0 Appliance is switched off
- 1 Good starting speed for mixing "soft" ingredients such as flour, butter, etc.
- 2 Best speed for blending liquid ingredients
- 3 Optimum speed for mixing cake and bread dough
- 4 For whipping butter to form a fine foam, sugar, for desserts etc.
- 5 For whipping egg whites, cake, decorative jelly, pureeing of boiled potatoes, whipping cream, etc.



- For operating the blender:
Only usable in combination with the turbo button.

Turbo:

- same speed as level 5
- this button allows you to have the full power of your appliance immediately at your disposal.
- for operating the blender

Operation

Kneading and Whisking

1. Before using them for the first time, clean the ancillaries (10, 11, 12) and the mixing bowl 7.
2. Push the whisk 11 or the kneading hooks 12 into the appliance until they safely and audibly engage. Always insert the kneading hook 12 or the whisk 11 with the cogged wheel into the predetermined opening (marked with a cog wheel) on the handmixer.
3. Release the mixer holder by pressing the release button for tilting 5 and lift the mixer holder upwards.
4. Remove the mixing bowl 7 and fill it with the quantities of ingredients to be prepared.

Warning:

NEVER fill the mixing bowl 7 beyond the Max marking (ca. 2.5 l) with ingredients. If you do, there is a risk they could spill over the edge during operation.

5. Replace the mixing bowl 7 onto the mixing stand 6.
6. Press the release button for tilting 5 and lower the holder downwards.
7. Place the hand mixer on the holder so that it firmly engages.

You can also use the hand mixer without the mixing stand 6. Especially with minor amounts of liquids you are advised to use the hand mixer without the mixing stand 6. Otherwise, the liquid may not be completely captured and thus not mixed thoroughly.

8. Insert the power plug 9 into a wall power socket.
9. To set the mixer to work, push the speed switch 1 to the desired speed setting. You can select between 5 speed settings or the turbo button 8 (see section "Speed levels").

Warning:

Do not operate the mixer for more than 5 minutes at a time. After 5 minutes pause long enough to allow the device to cool off.

Note:

If ingredients become stuck to the side of the mixing bowl 7 and they cannot be captured with the kneading hooks 12/whisks 11, switch the hand mixer off. Use the pastry spatula 13 to push them back into the middle of the mixing bowl 7. Switch the hand mixer back on.

10. To remove the bowl contents, switch the appliance off. Press the release button for tilting 5, lift the holder upwards and remove the mixing bowl 7 from the mixing stand 6.

Note:

In the case of larger amounts in the mixing bowl 7, it is to be recommended that you first remove the mixer from the holder.

11. Press the release button 4 to remove the hand mixer and the ejection button 9 to loosen the whisks 11 or the kneading hooks 12.

Warning:

Always use the mixing bowl 7 for mixing and kneading. Under no circumstance should you use receptacles made of glass or other very fragile/easily breakable materials. These containers can be damaged and then cause potentially serious injuries.

Blending

Warning:

Never use the blender 10 for hard foodstuffs such as: coffee beans, ice cubes, sugar, cereals, chocolate, raw/hard vegetables etc. They could cause serious damage to the appliance.


1. Open the fixture for the blender ② and hold the safety cover ② firmly.

ⓘ Note:

The blender ⑩ can only be utilised when the whisks ⑪ or the kneading hooks ⑫ are not installed.

2. Push the blender ⑩ in until it engages and then twist it firmly tight.
3. To avoid overflows, the container used for blending should only be filled to 2/3rds of its capacity. Select a sufficiently large container.

ⓘ Tips:

- To ensure an effective mixing of the ingredients, the foodstuffs to be processed should cover at least the lower section of the blender ⑩.
 - First switch the hand mixer on when the blender ⑩ has been inserted into the ingredients to be blended.
4. Push the speed switch ① into the position "Blender"  (s. chapter "Speed levels") and press the Turbo button ⑧. Keep the Turbo button ⑧ pressed down during the whole procedure. The appliance stops as soon as it is released.

⚠ Warning:

Do not operate the blender ⑩ for longer than one minute at a time. After one minute pause long enough to allow the device to cool off.

5. When you have finished working with the blender ⑩, place the speed switch ① back into the position "0" and remove the plug from the wall power socket.
6. To clean the blender ⑩, remove it from the retaining fixture ② by turning it.

⚠ Warning:

Clean only the lower section of the blender ⑩ under running water. Under no circumstances may water permeate into the blender ⑩. This could result in damage to the appliance.

Cleaning

⚠ Warning:

Always remove the power plug before cleaning the appliance. There is a danger of electric shock!

- Clean the mixing stand only with a moist cloth and, if required, with a mild cleaning detergent.
- The whisks ⑪ and the kneading hooks ⑫ can be cleaned under running water or in the dish-washing machine.

⚠ Warning:

Clean only the lower section of the blender ⑩ under running water. Under no circumstances may water permeate into the blender ⑩. This could result in damage to the appliance.

- We recommend cleaning the ancillaries directly after use. Food remnants are then immediately removed, greatly reducing the risks of bacterial contamination.
- Clean the mixing bowl and the pastry spatula in warm water and detergent.

Disposal



Do not dispose of the appliance in your normal domestic waste. This product is subject to the European directive 2002/96/EG.

Dispose of the appliance through an approved disposal centre or at your community waste facility. Observe the currently applicable regulations. In case of doubt, please contact your waste disposal centre.



Dispose of all packaging materials in an environmentally friendly manner.

Warranty and Service

The warranty for this appliance is for 3 years from the date of purchase. The appliance has been manufactured with care and meticulously examined before delivery. Please retain your receipt as proof of purchase. In the case of a warranty claim, please make contact by telephone with our service department. Only in this way can a post-free despatch for your goods be assured.

The warranty covers only claims for material and manufacturing defects, not for wearing parts or for damage to fragile components, e.g. buttons or batteries. This product is for private use only and is not intended for commercial use.

The warranty is void in the case of abusive and improper handling, use of force and internal tampering not carried out by our authorized service branch. Your statutory rights are not restricted in any way by this warranty.

Importer

KOMPERNASS GMBH
BURGSTRASSE 21
44867 BOCHUM, GERMANY

www.kompernass.com

DES Ltd

Units 14-15
Bilston Industrial Estate
Oxford Street
Bilston
WV14 7EG
Tel.: 0870/787-6177
Fax: 0870/787-6168
e-mail: support.uk@kompernass.com

Irish Connection

Harbour view
Howth
Co. Dublin
Tel: 00353 (0) 87 99 62 077
Fax: 00353 18398056
e-mail: support.ie@kompernass.com

